



## Cinnamon Bun Pancakes

with Cream Cheese Glaze & Candied Pecans



30-40min



2 Servings

We pack all of the sticky cinnamon bun flavors we love into low-fuss, fluffy pancakes. But we don't stop the goodness there! These homemade pancakes aren't your average breakie flapjacks; we top these cinnamon griddled cakes with a smooth cream cheese glaze and crunchy candied pecans. It's a sweet way to start the day! (2p serves 4; 4p serves 8)

## What we send

- 2 (1 oz) pecans <sup>15</sup>
- 2 oz dark brown sugar
- 1 oz buttermilk powder <sup>7</sup>
- 5 oz self-rising flour <sup>1</sup>
- ¼ oz ground cinnamon
- 3 (1 oz) cream cheese <sup>7</sup>
- 2½ oz confectioners' sugar
- 2 (1 oz) maple syrup

## What you need

- kosher salt
- 1 large egg <sup>3</sup>
- butter or neutral oil <sup>7</sup>

## Tools

- rimmed baking sheet
- large skillet

## Cooking tip

Steps 1 and 2 can be done up to 2 days in advance. Store candied pecans in an airtight container at room temperature until ready to use.

## Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 510kcal, Fat 21g, Carbs 75g, Protein 9g



### 1. Prep pecans

Preheat oven to 350°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

In a small bowl, combine **pecans, 3 tablespoons loosely packed brown sugar, 1 teaspoon water, and a pinch of salt**; stir to coat nuts. Spread coated pecans onto prepared baking sheet in a single layer.



### 4. Cook pancakes

Melt **½ tablespoon butter** in a large skillet over medium-low heat (or lightly brush with **oil**). Pour **¼ cup of the batter** into skillet (do not overcrowd). Cook until edges are dry and bubbles form on top (reduce heat if browning too quickly), 2-3 minutes. Flip **pancakes**; cook 1-2 minutes. Transfer to a plate. Repeat with remaining batter; add **butter or oil** as needed.



### 2. Bake candied pecans

Bake **pecans** on center oven rack until nuts are crisp and fragrant, stirring halfway through, 10-15 minutes total (watch closely as ovens vary).

Set candied pecans aside to cool completely, then coarsely chop, if desired.



### 5. Prep cream cheese glaze

Meanwhile, in a liquid measuring cup, combine **all of the cream cheese, confectioners' sugar, and 2 tablespoons very hot tap water**; whisk until smooth and sugar is dissolved.

Thin **cream cheese glaze** by whisking in **1 teaspoon water** at a time until glaze falls from whisk in thick ribbons.



### 3. Prep batter

In a medium bowl, combine **all of the buttermilk powder, self-rising flour, 2½ tablespoons brown sugar, ½ cup water, 1 large egg, 1 tablespoon melted butter or oil, and 1 teaspoon cinnamon**; whisk until just combined and drops in thick ribbons from whisk (it's okay if there are a few lumps). Thin batter by stirring in **2 tablespoons water** if batter is too thick.



### 6. Finish & serve

Once **pancakes** are cooked, re-whisk **cream cheese glaze** until smooth; add an additional **1-2 teaspoons hot tap water** to thin, if necessary.

Place **pancakes** on plates and drizzle **cream cheese glaze** and **maple syrup** over, then top with **candied pecans**. Enjoy!